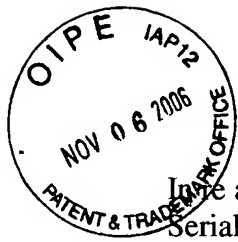


EFW

<b>AMENDMENT TRANSMITTAL LETTER</b>				ATTORNEY'S DOCKET NO.: 0162-1		
SERIAL NUMBER: 10/820,488	FILING DATE: April 8, 2004	EXAMINER: Leslie A. Wong		GROUP ART UNIT: 1761		
INVENTION: <b>READY TO EAT FOOD FORMULATION CONTAINING YOGURT AND PUREED COOKED VEGETABLES AND PROCESS FOR MANUFACTURE THEREOF</b> INVENTOR(S): Marina Shereshevsky						
TO THE ASSISTANT COMMISSIONER FOR PATENTS: Transmitted herewith is an amendment in the above-identified application. The fee has been calculated as shown below.						
<b>CLAIMS AS AMENDED</b>						
(1)	(2) CLAIMS REMAINING AFTER AMENDMENT	(3)	(4) HIGHEST NUMBER PREVIOUSLY PAID FOR	(5) NO. OF EXTRA CLAIMS PRESENT	(6) RATE	(7) ADDITIONAL FEE
TOTAL CLAIMS	14	MINUS	20	0	X \$25	0.00
INDEP. CLAIMS	2	MINUS	3	0	X \$100	0.00
TOTAL ADDITIONAL FEE FOR THIS AMENDMENT						\$ 0.00
<p>* If the entry in column 2 is less than the entry in column 4, write "0" in column 5.          ** If the "Highest Number Previously Paid For" IN THIS SPACE is less than 20, write "20" in this space.          *** If the "Highest Number Previously Paid For" IN THIS SPACE is less than 3, write "3" in this space.</p> <p><input checked="" type="checkbox"/> No additional fee is required.</p> <p><input type="checkbox"/> Charge \$ _____ to Deposit Account No. _____. A triplicate copy of this sheet is enclosed.</p> <p><input type="checkbox"/> The undersigned petitions for an extension of time for filing this document required under 37 C.F.R. §1.136 and herewith submits a check in the amount of _____ to cover the extension fee. A triplicate copy of this sheet is enclosed.</p> <p><input checked="" type="checkbox"/> Charge any additional fees to Deposit Account No. 50-3832.</p> <div style="display: flex; justify-content: space-between; margin-top: 20px;"> <div style="width: 45%;"> <p style="text-align: center;">November 3, 2006</p> <p style="text-align: center;">Date</p> </div> <div style="width: 45%;"> <p style="text-align: center;">Signature</p> <p style="text-align: center;">Ernest D. Buff</p> <p style="text-align: center;">Attorney Name</p> </div> </div> <div style="display: flex; justify-content: space-between; margin-top: 20px;"> <div style="width: 45%;"> <p style="text-align: center;">(908) 901-02202</p> <p style="text-align: center;">Phone</p> </div> <div style="width: 45%;"> <p style="text-align: center;">25,833</p> <p style="text-align: center;">Reg. Number</p> </div> </div>						
<p>I hereby certify that this correspondence is being deposited with the United States Postal Service as first class mail in an envelope addressed to: Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450 on <u>November 3, 2006</u>.</p> <div style="text-align: right; margin-top: 20px;"> <p style="text-align: center;">(Signature)</p> <p style="text-align: center;">Ernest D. Buff</p> <p style="text-align: center;">Attorney of Record</p> <p style="text-align: center;">November 3, 2006</p> <p style="text-align: center;">(Date)</p> </div>						



**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

Inventor application of: Marina Shereshevsky      Group Art Unit: 1761  
Serial No.: 10/820,488      Examiner: Leslie A. Wong  
Filed: April 8, 2004  
For: **“READY TO EAT FOOD FORMULATION CONTAINING  
YOGURT AND PUREED COOKED VEGETABLES AND  
PROCESS FOR MANUFACTURE THEREOF”**  
Docket No.: 0162-1

231 Somerville Road  
Bedminster, NJ 07921  
November 3, 2006

Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

Sir:

**RESPONSE / AMENDMENT UNDER 37 C.F.R. § 1.111**

In response to the Office Action dated August 7, 2006, the following remarks are filed.

**REMARKS**

Applicant's claim 1, as well as claims 2 – 7, and 10 dependent thereon, and claim 11, as well as claims 12 – 15, and 18 dependent thereon, disclose a ready to eat vegetable yogurt comprising cooked pureed cooled vegetables blended with plain yogurt and natural additives to enhance flavor and taste. Cooling of the vegetables before pureeing is required by Applicant's claims so that the vegetables' nutritional properties and taste are not compromised due to overcooking and chemical activity. That is to say, cooling of the vegetables prior to pureeing